Period 29:

RECIPE AND EATING HABITS

A. PHONETICS

Ex 1. Find the word which has a different sound in the underlined part.

1. A. second	B. welcome	C. collection	D. improve
2. A. other	B. colourful	C. dolphin	D. wonderful
3. A. f <u>oo</u> d	B. t <u>oo</u> k	C. c <u>oo</u> k	D. 1 <u>00</u> k
4. A. f <u>u</u> n	B. <u>u</u> ncle	C. cl <u>u</u> b	D. aquari <u>u</u> m
5. A. clever	B. circus	C. collect	D. cushion

Ex 2. Find the word which has a different stress pattern from the others.

1. A. generous	B. suspicious	C. constancy	D. sympathy
2. A. acquaintance	B. unselfish	C. attraction	D. humorous
3. A. loyalty	B. success	C. incapable	D. sincere
4. A. carefully	B. correctly	C. seriously	D. personally
5. A. excited	B. interested	C. confident	D. memorable

B. VOCABULARY

Ex 3. Write the nouns about food and drinks given in the box below next to the suitable quantifiers.

	**	pes champagne wine caulifl bread salt garlic coffee ce	
1.	a piece of	8. a basket of	15. a spoonful of
2.	a glass of	9. a bunch of	16. a mug of
3.	a bottle of	10. a bag of	17. a barrel of
4.	a bowl of	11. a slice of	18. a sip of
5.	a bar of	12. a pinch of	19. a stick of
6.	a can of	13. a handful of	20. a head of
7.	a carton of	14. a clove of	



Ex 4. Find one verb about food preparation for each definition below.

Verb	Definitions	
1	to mix the food very well using the blender	
2	to cut into thin pieces	
3	to move the food with a circular movement of the spoon	
4	to take off the skin	
5	to put two or more different things together	
6	to remove the water from something (for example, pasta)	
7	to cut into small pieces	
8	to soak meat in a mixture of spices and seasonings	
9	to leave something in water	

Ex 5. Choose the correct verb in each sentence.

- 1. (Stir/ Drain/ Chop) the carrot into small circles.
- (Mix/ Boil/ Bake) the lasagne for 30 minutes in the oven.
- 3. After ten minutes, (drain/ boil / fry) the spaghetti until there is no water left. Then place the pasta into a large bowl.
- 4. (Peel/ Stir/ Fry) the onion and throw away the skin.
- 5. (Drain/ Marinate/ Chop) the steak with salt, pepper and lemon.
- 6. (Simmer/ Fry/ Bake) the onion until it is soft, but not brown.
- 7. Constantly (fry/ stir/ boil) the mixture using a wooden spoon.
- 8. When the mixture looks shiny, (fry/ pour/ chop) it into individual dishes.
- When you have finished preparing the vegetables, (stir/ mix/ chop) them together with your hands.
- 10. (Fry/ Bake/ Boil) the spaghetti for ten minutes, or until soft.

